



Spring

Dinner



Pavilion Restaurant



DINNER A LA CARTE MENU

Choose any 3 courses for \$30 or order individual dishes for prices shown.

We Kindly ask that you order entrée, main and dessert all in one go.

ENTREE	PRICE (\$)
Tacos, house made tortilla filled with chicken tenders, salsa and mole 7.5 <i>Traditional Mexican Tomatillo green tomato salsa, mole chilli and chocolate sauce</i>	7.5
Asparagus grilled with crisp prosciutto, pangratto and poached egg 7.5 <i>Pangratto is breadcrumbs fried with garlic and herbs</i>	7.5
Salmon cured with beetroot, served with apple, celeriac, remoulade and herbs 7.5 <i>Remoulade is a mayonnaise with dill, capers and lemon. Celeriac is turnip-rooted celery</i>	7.5
Soup of broccoli and cheddar topped with Welsh rarebit (v) 7.5 <i>Topped with toasted bread covered in melted cheese and mustard stout</i>	7.5
MAINS	
Steak 'au Poivre' with thick cut chips, onion rings and roast cherry tomatoes 18.5 <i>Sirloin, pepper sauce</i>	18.5
Paella (v) 16.5 <i>Valencian rice dish, sweet paprika, capsicum, tomato, Calaspari rice, cooked to order</i>	16.5
Fish Curry, Mauritian style with steamed rice and chickpea fritter 18.5 <i>Turmeric, lemongrass, coconut, lime, fresh fish, mussels, prawns</i>	18.5
Pasta carbonara, pea and pancetta 16.5 <i>Linguine, egg, oil and butter, pea and pancetta. Pancetta is cubed rolled and cured pork belly</i>	16.5
SIDE	
Vegetables 3.5	3.5
Caesar salad 3.5	3.5
DESSERT	
Trifle 6.5 <i>Custard, strawberry jelly, sherry and vanilla sponge</i>	6.5
Bread pudding with banana, dulce de leche 6.5 <i>Dulce de leche is a confection from Latin America prepared by slowly heating sweetened milk</i>	6.5

Management staff and students of North Metropolitan TAFE Academy of Hospitality & Culinary Arts would like this opportunity to thank you for your support and assisting with the training of our students. The Pavilion Restaurant operates to provide a realistic training environment for students undertaking training to prepare for employment within the hospitality industry. Whilst every effort is made to make your dining experience a happy one, please appreciate that accidents do occasionally occur, particularly during the service of drinks. Our prices reflect that we are a training environment and as such, we take no responsibility for damage to personal property or clothing.